



MARCH 2024



Elementary Lunch Menu

> A meal includes an entrée, a fruit and/or vegetable(s) and choice of milk.

Pretzel Pack with Yogurt & String Cheese (v) or Peanut Butter & Jelly Pack (v)
Milk: Skim White, Skim Chocolate, Skim Strawberry, 1% White Carrot Snack Pack & Raisins

Available Daily:



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Join us for new fresh, healthy bites on	Now featuring a variety of fresh-made salads, sandwiches, parfaits, hummus, or BYO pizza lunch packs every Wednesday.	We work with these companies that your family knows & trusts, to serve the highest quality products formulated specifically for K-12.		Personal Pizza (v) Turkey Dog on a Bun Peaches Baked Beans
Mozzarella Sticks with Marinara Sauce (v) Chicken Bites	Chicken Bacon Ranch Sandwich Cheeseburger	Cheese Omelet with Breakfast Potatoes (v) Sausage & a Biscuit Strawberry Yogurt Parfait (v)	Popcorn Chicken 7 Mashed Potato Bowl with Gravy Chicken Patty	Personal Pizza (v) Turkey Dog on a Bun
Applesauce Shredded Lettuce	100% Apple Juice Sweet Golden Corn	Mixed Fruit Breakfast Potatoes	100% Grape Juice Cucumbers	Pears Baked Beans
Pizza Dippers with Marinara Sauce (v) Chicken Bites	Chicken Drumstick with a Biscuit Cheeseburger	Mac and Cheese topped with Goldfish Crackers (v) Hummus with Veggies Pack (v)	Teriyaki Chicken with Brown Rice Chicken Patty	Personal Pizza (v) Turkey Dog on a Bun
Applesauce Shredded Lettuce	100% Apple Juice Sweet Golden Corn	Mixed Fruit Cucumbers	100% Grape Juice Steamed Broccoli	Peaches Baked Beans
Corn Dog Chicken Bites	Pancake Bites (v) with or without Sausage Chicken Patty Sandwich	Doritos Nachos with Beef and Cheese Turkey & Cheese Wrap	21 Half Day	Personal Pizza (v) Turkey Dog on a Bun
Applesauce Shredded Lettuce	Mixed Fruit Peas	Mixed Fruit Green Beans		Pears Baked Beans
25 Chicken Crispito with Salsa Chicken Bites	26 Chicken Patty Sandwich with BASD Sauce and Pickles Cheeseburger	Waffles (v) with or without Sausage BYO Pizza Lunch Pack (v)	28 School Closed	29 School Closed
Applesauce Shredded Lettuce	100% Apple Juice Crinkle Cut Fries	Mixed Fruit Mixed Vegetables		

https://bethpa.nutrislice.com/menu/

To make a meal, students must select 3 or 4 items. At least 1 item must be a ½ cup of fruit or a 4 oz fruit juice. Meals without a fruit, will be charged a la carte pricing.

BOLD & BERRY-FUL

Easily spotted by their vibrant appearance, red and pink foods contain lycopene, beta-carotene (vitamin A), and vitamin C. Lycopene is a powerful antioxidant that helps remove damaging free radicals. Vitamins A and C are beneficial to eye, skin, and muscle health. Red foods that are high in lycopene and vitamins A and C include strawberries, currants, red peppers, and beets. On top of these impressive benefits, some red foods are used as dyes.

DISCOVER: RASPBERRIES



Look out for the perfect combo of tart and sweet this month. In season during the summer, raspberries are brimming with vitamins, minerals, and antioxidants.







TOMATOES: Tons of antioxidants, vitamin C, & lycopene
Peak Season: May - Oct.

dose of quercetin, fiber, & antioxidants

Peak Season: Sep. - Nov.



POMEGRANATES:

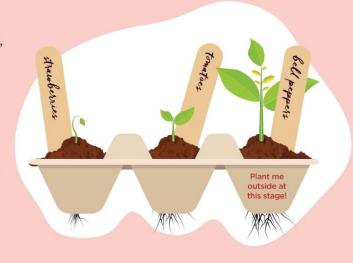
Bursting with fiber, protein, & folate Peak Season: Sep. - Nov.

CHALLENGE OF THE MONTH: SPRING GROWTH

With spring just around the corner, what better way to celebrate than planting your own egg carton garden? Springtime in Texas is a great time to grow **strawberries, radishes, tomatoes, and red bell peppers**.

MATERIALS: soil, water, an egg carton, popsicle sticks, and seeds

DIRECTIONS: Add a bit of soil to each egg slot and plant a few seeds of one type in each. Use labeled popsicle sticks to keep track of your different seeds. Water a bit each day and watch as your garden grows!





ACE'S RECIPE OF THE MONTH:

BEET APPLESAUCE*

This blushing applesauce can't be beet!







INGREDIENTS:

4 large apples

1 small beet

1 teaspoon ground cinnamon

1/2 cup water

PREPARATION:

- Ask an adult to core apples and cut into chunks (peeled optional)
- Ask an adult to place a pot on the stove top over high heat and add the apples, beet, cinnamon, and water.
- 3. Bring to a boil and then simmer on low, covered, for 30 minutes or until the apples are tender.
- Put all ingredients into a blender and pulse until desired consistency (be careful blending the hot liquid!).
- 5. Place in a sealed container and chill in the fridge. Eat within 3 days.

*DO NOT attempt to chop ingredients or cook without adult supervision.

This institution is an equal opportunity provider.